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Selected Speeches and News Releases

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Statements

U.S. Department of Agriculture • Office of Public Affairs

Joint Statement by U.S. Secretary of Agriculture Clayton Yeutter and Canada Minister of Agriculture Donald Mazankowski, Feb. 26.

Today we are pleased to announce that the United States and Canada have reached an agreement which will allow harmonization of standards for meat and poultry inspection on an experimental basis for one year. This is the first time in our countries' history that we have been able to "open our borders" for food safety standards.

The agreement will be conducted as a test for one year and we expect to find the results very beneficial for both countries because it will facilitate more free and open trade between us, and will continue the spirit of cooperation embodied in the U.S.-Canada Free Trade Agreement. This action will be good for farmers and consumers in our respective countries.

Both of our countries stand firmly behind the goal of international harmonization of sanitary and phytosanitary standards in the Uruguay Round of negotiations on the General Agreement on Tariffs and Trade. Our action sends a strong signal that the world can achieve this goal rather than it just being a utopian vision.

Meat and poultry inspection is particularly appropriate for this pilot test because our countries have virtually identical systems. The free Trade Agreement set the stage for modifying procedures for reinspecting products from each country at the border. During the experimental period meat and poultry products inspected by either government's program will move freely between the two countries. Each country will continue to approve labels for imported products, and these will reflect the individual product standards of the two countries.

We commend U.S. Department of Agriculture Assistant Secretary Jo Ann Smith and Canadian Assistant Deputy Minister of Agriculture J.B. Morrissey for conducting the negotiations on this agreement in an expeditious and skillful manner. Officials from Canada and the United States have formed a joint task force to develop an implementation plan within the next two weeks and it is anticipated that the program will be phased in over the next several months.

This is another high point in U.S.-Canadian relations. We are committed to work together to strengthen our trade partnership, which benefits our citizens, whenever possible.

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**Statement by James T. Heimbach, Ph.D., Acting Administrator,
Human Nutrition Information Service, Feb. 27.**

The U.S. Department of Agriculture welcomes the National Cholesterol Education Program's Report of the Expert Panel on Population Strategies for Blood Cholesterol Reduction. The panel that wrote the population report is a highly respected group of physicians and health professionals. We are pleased that the focus and direction of the panel's recommendations on nutrient intakes and eating patterns are consistent with federal dietary guidance policy as stated in the "Dietary Guidelines for Americans," jointly published by USDA and the Department of Health and Human Services.

Further, we applaud their recommendation that government agencies provide consistent and coordinated nutrition statements and policies. The "Dietary Guidelines for Americans" serves as the government's dietary guidance advice to the American public. As such, USDA is continuing an aggressive program to help consumers implement the guidelines in their daily lives through a variety of programs and publications, many of which are highlighted in the panel's report.

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News Releases

U.S. Department of Agriculture • Office of Public Affairs

USDA DECLARES INDIANA FREE OF CATTLE BRUCELLOSIS

WASHINGTON, Feb. 23—Indiana has become the 28th state to be recognized for eradicating cattle brucellosis, according to a U.S. Department of Agriculture official.

James W. Glosser, administrator of USDA's Animal and Plant Health Inspection Service, said, "I want the people of Indiana and all those who cooperate in our fight against brucellosis to know that I appreciate their hard work. This includes the livestock industry, state officials, the veterinary profession and many other organizations."

Disease free status is attained when no cattle in a state are found to be infected for 12 consecutive months and other program requirements are met. Class A status means that no more than 0.25 percent of the herds are infected. Today, 16 states are in that category, although several are almost entirely "free." The remaining 6 states are in Class B, which indicates a somewhat higher rate of infection.

Brucellosis, sometimes called "Bang's disease," causes reduced fertility and lower milk yields in cattle. Nationwide, cattle producers still incur production losses of more than \$15 million from brucellosis. Humans can be infected if they drink unpasteurized milk from infected animals or if they handle or slaughter brucellosis-infected animals.

An interim rule redesignating Indiana's brucellosis status was published in the Jan. 31 Federal Register. Comments on the action will be accepted if they are received on or before April 2. An original and three copies of written comments referring to Docket 90-012 should be sent to Chief, Regulatory Analysis and Development, PPD, APHIS, USDA, Room 866, Federal Building, 6505 Belcrest Road, Hyattsville, Md. 20782. Comments may be inspected at USDA, Rm. 1141-S, 14th Street and Independence Avenue, S.W., Washington, D.C., between 8 a.m. and 4:30 p.m., Monday through Friday, except holidays.

Amichai Heppner (301) 436-5222

#

SOVIET UNION ELIGIBLE FOR MORE WHEAT UNDER EXPORT ENHANCEMENT PROGRAM

WASHINGTON, Feb. 23—Under Secretary of Agriculture Richard T. Crowder today announced an opportunity for sales of an additional 1 million metric tons of U.S. wheat to the Soviet Union under the U.S. Department of Agriculture's Export Enhancement Program.

Today's allocation, added to the 12,950 metric tons remaining under previous allocations, brings the amount of wheat currently available to the Soviet Union under the EEP to 1,012,950 metric tons.

Sales of wheat will be made to buyers in the Soviet Union at competitive world prices. The export sales will be made through normal commercial channels with the assistance of commodities from the inventory of the Commodity Credit Corporation. The subsidy will enable U.S. exporters to compete at commercial prices in the Soviet market.

This allocation will be valid for a one-year period as provided for in the invitation for offers. Details of the program, including an invitation for offers from exporters, will be issued in the near future.

For more information call William Hawkins, (202) 382-9240, or Larry McElvain, (202) 447-3224. For a tape-recorded message announcing the issuance of invitations under EEP call the CCC Operations Hotline, (202) 447-2042.

Sally Klusaritz (202) 447-3448

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KANSAS FIRM RECALLS PIZZA TOPPING

WASHINGTON, Feb. 23—Dorskocil Sausage Co., of Hutchinson, Kan., has issued a nationwide recall of approximately 106,000 pounds of frozen pork pizza topping that was sold exclusively to food service facilities including restaurants and carryouts. The product may contain broken glass from an industrial light bulb. This product is not available in packages sold directly to consumers.

The recalled products include "Leprino Foods Pizza Topping Mix" and "Pizzano Cooked Italian Style Pizza Topping." The products, shipped in cartons containing two 5-pound bags, can be identified by establishment number 623 stamped on the cartons and bags, according to Dr. Lester M.

Crawford, administrator of the U.S. Department of Agriculture's Food Safety and Inspection Service.

"Leprino Foods Pizza Topping Mix" also carries the code number NOV13891131. "Pizzano Cooked Italian Style Pizza Topping" carries code number NOV13891548 or NOV20891548.

Distributors and food service operators who have any of the three suspect codes should return the product to their supplier and not attempt to use it.

The company initiated the nationwide recall in conjunction with FSIS after receiving four complaints—one on Jan. 15 and three on Feb. 13—about broken glass in pizza topping. There have been no reports of contaminated product being consumed, Crawford said.

Consumers with questions on the recall may call the toll-free USDA Meat and Poultry Hotline at 1-800-535-4555. The hotline can be reached from 10 a.m. to 4 p.m. (EST) Monday through Friday. Callers in the Washington, D.C., metropolitan area should call 447-3333. Both phone numbers provide access to a telecommunications device for the deaf.

Jim Greene (202) 382-0314

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PRIVATE EXPORTERS REPORT SALES ACTIVITY FOR SRI LANKA

WASHINGTON, Feb. 26—Private exporters today reported to the U.S. Department of Agriculture export sales of 100,000 metric tons of wheat (50,000 tons of hard red spring and 50,000 tons of white) for delivery to Sri Lanka during the 1989-90 marketing year.

The marketing year for wheat began June 1.

USDA issues both daily and weekly export sales reports to the public. Exporters are required to report to USDA export sales of 100,000 metric tons or more of one commodity, made in one day, to one destination by 3:00 PM eastern time on the next business day following the sale. Export sales of less than these quantities must be reported to USDA on a weekly basis.

Thomas B. McDonald (202) 447-3273

#

DEADLINE EXTENDED FOR COMMENTS ON PRIVATE HORSE QUARANTINE FACILITIES

WASHINGTON, Feb. 26—The U.S. Department of Agriculture has reopened and extended the comment period for its proposal to amend the regulations concerning privately operated quarantine facilities for horses being imported into the United States, a USDA official announced today.

“We are extending the comment period so that interested parties will have sufficient time to respond on this issue,” said Dr. James W. Glosser, administrator of USDA’s Animal and Plant Health Inspection Service.

The proposed regulations on private facilities cover responsibility for costs, appropriate supervisory and personnel procedures, location, construction, sanitation, security, handling of horses, recordkeeping and environmental responsibilities. Under the proposal, USDA would provide necessary veterinary supervision of importations for private facility operators, who would reimburse USDA for these services.

Comments will be accepted if they are received on or before May 13. An original and three copies of written comments referring to docket no. 85-061 should be sent to Chief, Regulatory Analysis and Development, PPD, APHIS, USDA, Room 866, Federal Building, 6505 Belcrest Road, Hyattsville, Md. 20782.

Comments may be inspected at USDA, Rm. 1141-S, 14th Street and Independence Avenue, S.W., Washington, D.C., between 8 a.m. and 4:30 p.m., Monday through Friday, except holidays.

Douglas L. Hendrix (301) 436-7799

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USDA EXPANDS MEDITERRANEAN FRUIT FLY QUARANTINE AREA IN LOS ANGELES

WASHINGTON, Feb. 26—The U.S. Department of Agriculture has expanded the Mediterranean fruit fly quarantine area in Los Angeles County, Calif., to include areas near Lakewood, Glendale, La Canada, Flintridge and Pasadena. It will also add three additional treatments for harvested citrus fruit to destroy the Medfly adequately: (1) fumigation with methyl bromide at normal atmospheric pressure; (2) fumigation with methyl bromide plus refrigeration and; (3) cold treatment.

The quarantine regulations are being amended in response to additional fly finds and to prevent further spread of the pest. The additional treatments would allow the movement of citrus fruit from quarantine areas to noninfested areas.

Medflies are one of the world's most destructive insect pests, attacking hundreds of fruits and vegetables. The pests are especially damaging to citrus; heavy infestations can cause production losses of 25 to 50 percent. If permanently established in the United States, Medflies would also seriously limit the export market for U.S. produce.

This interim rule became effective on Feb. 23. Comments will be accepted if they are received on or before April 24. An original and three copies of written comments referring to docket no. 90-014 should be sent to Chief, Regulatory Analysis and Development, PPD, APHIS, USDA, Room 866, Federal Building, 6505 Belcrest Road, Hyattsville, Md. 20782.

Comments may be inspected at USDA, Rm 1141-S., 14th Street and Independence Avenue, S.W., Washington, D.C., between 8 a.m. and 4:30 p.m., Monday through Friday, except holidays.

Estela F. Bock (301) 436-5271

#

USDA TO CREATE NEGOTIATED RULEMAKING ADVISORY COMMITTEE FOR SCRAPIE

WASHINGTON, Feb. 27—The U.S. Department of Agriculture has announced plans to form a negotiated rulemaking advisory committee for scrapie, a highly contagious and fatal disease of sheep and goats that affects the central nervous system.

The new committee, composed of industry and other representatives affected by the scrapie regulations of USDA's Animal and Plant Inspection Service, will develop alternatives to the current control and eradication program.

“Negotiated rulemaking gives interested parties far greater input into the development of a regulation than the usual notice and comment process does,” said James W. Glosser, APHIS administrator. “Working with the affected and interested groups in this way helps us design more effective and enforceable regulations.”

In developing scrapie regulations, the committee will address issues such as animal identification, flock management and record-keeping, case reporting, indemnities, responsibilities of industry and official groups, and diagnosis. Currently, there is no diagnostic test for scrapie in live animals.

The negotiated rulemaking process, which includes using an independent facilitator, allows a committee representing diverse views to reach a consensus that parties can accept.

Notice of USDA's intent to create this committee was published in the Feb. 26 Federal Register. Comments on the action will be accepted if they are received on or before Mar. 28. An original and three copies of written comments referring to Docket No. 89-139 should be sent to Chief, Regulatory Analysis and Development, PPD, APHIS, USDA, Room 866, Federal Building, 6505 Belcrest Road, Hyattsville, Md., 20782.

Comments may be inspected at USDA, Rm. 1141-S, 14th Street and Independence Avenue, S.W., Washington, D.C., between 8 a.m. and 4:30 p.m., Monday through Friday, except holidays.

Douglas Hendrix (301) 436-7255

#

USDA ANNOUNCES PREVAILING WORLD MARKET RICE PRICES

WASHINGTON, Feb. 27—Under Secretary of Agriculture Richard T. Crowder today announced the prevailing world market prices of milled rice, loan rate basis, as follows:

- long grain whole kernels, 9.41 cents per pound;
- medium grain whole kernels, 8.46 cents per pound;
- short grain whole kernels, 8.35 cents per pound;
- broken kernels, 4.70 cents per pound.

Based upon these prevailing world market prices for milled rice, rough rice world prices are estimated to be:

- long grain, \$5.81 per hundredweight;
- medium grain, \$5.29 per hundredweight;
- short grain, \$5.10 per hundredweight.

The prices announced are effective today at 3 p.m. EST. The next scheduled price announcement will be made March 6, at 3 p.m. EST, although prices may be announced sooner if warranted.

Gene Rosera (202) 447-7923

#

USDA AMENDS EGG RESEARCH AND PROMOTION ORDER

WASHINGTON, Feb. 27—The U.S. Department of Agriculture is amending the national egg research and promotion order to exempt more small-scale egg producers from assessment, effective March 1.

Daniel D. Haley, administrator of USDA's Agricultural Marketing Service, said the amendment will exempt producers owning 30,000 or fewer laying hens. The current exemption is 3,000 or fewer laying hens.

The change implements a recent Congressional amendment to the 1974 Egg Research and Consumer Information Act. The amendment is based on comments USDA received after the proposal to amend the order was announced Jan. 30.

Haley said USDA's proposal will have little effect on operations of the American Egg Board, which conducts research and promotion programs authorized under an order that carries out the 1974 act. Although about 36 percent of egg producers would be affected by the proposal, their assessments represent only four percent of the assessments collected to support work of the board.

The amendment will be published in the Feb. 28 Federal Register. Copies may be obtained from Janice L. Lockard, Chief, Standardization Branch, Poultry Division, AMS, USDA, Rm. 3944-S, P.O. Box 96456, Washington, D.C. 20090-6456.

Clarence Steinberg (202) 447-6179

#

LABELS ON MEAT AND POULTRY PRODUCTS WILL BETTER DEFINE "FLAVORINGS"

WASHINGTON, Feb. 28—The U.S. Department of Agriculture's Food Safety and Inspection Service is changing its regulations to require substances used to flavor meat and poultry products to be listed on the label by their common or usual name. In the past, substances such as proteinaceous materials derived from livestock, poultry, eggs, milk, plants or yeast could be listed just as flavorings.

"We are making this change to better protect the public health and serve the consumer's right to know," said Dr. Lester M. Crawford, FSIS administrator. "For many years, the agency has required labels for meat and poultry products to list all ingredients," he said. "However, an exception was made to allow 'natural flavoring' and similar terms to designate substances which are often added as flavor enhancers, emulsifiers, stabilizers, binders, extenders and nutrient sources in products such as frankfurters and bologna."

The rationale for the exception was that these products were primarily flavorings in meat and poultry products, and did not make a significant nutritional contribution, Crawford said. "The agency's paramount concern is public health," he said. "We have learned that some people can have severe allergic reactions to these proteinaceous substances. The agency is also concerned about a marked increase in the use of these ingredients during the last decade. Some manufacturers may be using the substances inappropriately as low-cost meat replacements."

Crawford said that consumers will benefit from this labeling change because:

- Individuals with allergies to certain substances can immediately tell if the product contains those ingredients.

- Consumers will have more information to help them make informed decisions on the basis of health, dietary and religious preferences, as well as value.

This change will have an impact on meat and poultry processors, who may have to change some of their labels. FSIS is allowing the label changes to occur over six months. However, in the meantime, the agency is working closely with industry to expedite the changes. For instance, at least one company is adding a "stick on" label to its normal packaging to further define the ingredients.

The final rule will appear in the March 1 Federal Register. FSIS published a proposed regulation in August 1987. The agency received 80 written comments.

FSIS and its 9,000 employees are dedicated to ensuring that the U.S. meat and poultry supply is safe, wholesome, and accurately labeled.

Jim Greene (202) 382-0314

#

USDA CONFERENCE TO SEEK IMPROVED RECRUITMENT OF HISPANICS

WASHINGTON, Feb. 28—The U.S. Department of Agriculture will hold a regional Hispanic Employment Conference April 4 and 5 at Miami Dade Community College, Interamerican Center, Miami, Fla., to recruit potential employees of Hispanic heritage.

The conference is part of USDA's Hispanic Employment Program (HEP). HEP's goal is to increase the percentage of Hispanics working for USDA.

"Hispanic U.S. citizens are underrepresented in virtually all USDA job categories, particularly in decision-making positions, compared with their numbers in the civilian workforce," said Adis M. Vila, assistant secretary of agriculture for administration.

This conference is the fourth of six such events planned for different regions where populations include high per-capita proportions of Hispanics.

Vila said the conference will be attended by USDA officials, representatives of universities and high schools with significant Hispanic enrollment, local Hispanic community officials, and Hispanic advocacy groups.

"This conference has been designed to impact on and have a positive effect on the increased employment of Hispanics," said Vila. "We will specifically define procedures for contact between USDA and the region's many sources of job candidates of Hispanic descent. Further, we will train USDA HEP managers to utilize these recruitment contacts so we can begin attaining equitable representation of Hispanics on the USDA employment rolls."

On April 3, USDA will conduct a career symposium on the campus of Miami Senior High School, Miami, to acquaint students with career opportunities in agriculture. The students also will meet and talk with successful Hispanic employees.

Vionette Tidwell, USDA's national HEP manager, said the overall aim of the conference is to establish ongoing contacts between USDA and sources of job applicants, including placement officers at universities and high schools with a high enrollment of minority students.

"This conference will focus on Florida; however, the procedures we develop there will serve as a model for future conferences," Tidwell said. "It's a small beginning, but an important one which shows USDA is dedicated to equal opportunity in its employment program."

Vic Tidwell (202) 382-1130

#

FIRE ANTS BEWARE: YOUR NEST GUEST SMELLS JUST LIKE YOU

WASHINGTON, Feb. 28—Ants are famous for their highly organized social structure and their seeming "intelligence" in assigning duties and accomplishing tasks.

But one ant, the fierce imported fire ant, is being outsmarted, U.S. Department of Agriculture scientists have discovered. A wasp that feeds on the ants has developed a system for sneaking into fire ant colonies and acquiring the nest odor.

Scientists have long known that fire ants use their sense of smell to identify intruders. Every ant in a colony smells the same. Any organism that doesn't "smell right" gets viciously attacked and killed.

So, to be able to hang around colonies and eat the ants, *Orasema* wasps from Brazil masquerade as fellow ants by somehow acquiring the colony odor, according to research done in a laboratory of USDA's Agricultural Research Service.

"This is a fascinating case of chemical mimicry," said Robert K. Vander Meer, chemical ecologist at the Insects Affecting Man and Animals Research Laboratory in Gainesville, Fla.

Vander Meer and lab entomologists Daniel P. Wojcik and Donald P. Jouvenaz are studying the wasp's potential use as a biological control for the imported fire ant.

Wasp larvae, which hitch a ride on foraging ants, are so tiny that the ants don't even realize they are present inside a colony. "By the time they are big enough for the ants to detect, they have passively acquired the nest odor," Jouvenaz said. "That's the only way the larvae are able to survive in the colony"—eventually feeding on the ant pupae.

"Although the wasp won't eat enough ants to be a control by itself," Wojcik said, "it could put stress on a colony." That stress would make ants more susceptible to other biocontrols or pesticides used in future integrated pest management strategies.

Before the wasp would be ready for release into ant mounds, the scientists have to learn to rear them in the laboratory. "That could take a couple of years," said Wojcik. He and Jouvenaz brought the wasps from Brazil.

According to the scientists, the imported fire ant has infested more than 250 million acres in 10 southeastern states and Puerto Rico. The picnic-wreckers destroy crops and attack animals and people, stinging repeatedly, relentlessly and, in rare cases, fatally.

At the Gainesville lab, the three scientists discovered the wasp's mimicry using gas chromatography to analyze ant and wasp odors. Complex chemical mixtures are separated and a computer generates a printout that has a series of peaks on it—each peak representing at least one chemical in the odor. Likening the printout to a fingerprint, Vander Meer said no two ant colonies will generate the same printout.

The scientists found that the "fingerprints" of an ant colony and a wasp larvae inhabiting it are identical. They concluded that, since a wasp larvae doesn't start out "smelling" the same, it must be acquiring the colony odor over time.

In studies in the wasp's native Brazil, the scientists also found that the parasite has clever ways of sneaking into ant nests.

Adult wasps lay their eggs on plant leaves. Soon, probably within a day, worm-like wasp larvae emerge from the eggs.

Smaller than the head of a pin, a larva attaches itself to an unsuspecting fire ant foraging for food. When the ant returns to its colony, it unwittingly brings along the uninvited guest.

Because of the close contact between ants as they busily take care of daily tasks, the larva gets transferred fairly quickly. "It's kind of like getting off of one horse and getting on another," Jouvenaz said.

Eventually, the larva is transferred to the developing ants, or brood. After burrowing its own body into that of an ant larva, it goes dormant.

Wojcik said, "It seemed to be waiting—but for what?—we asked ourselves." The scientists theorize that the wasps are waiting to sense certain ant hormones.

"Those hormones tell the larva, 'Okay, now I have an ant host that's big enough to allow me to fully develop,'" he said.

At that point, the larva "un-borrows" itself and begins feeding on dormant, developing ants. It consumes an ant pupa and then finally leaves the nest to mate and lay eggs.

There, the whole sneaky cycle begins again.

Jessica Silva (301) 344-3927

#

FITZPATRICK RENAMED HEAD OF USDA'S OFFICE OF TRANSPORTATION

WASHINGTON, Feb. 28—Martin F. (Buzz) Fitzpatrick, Jr., has been renamed as administrator of the U.S. Department of Agriculture's Office of Transportation, according to Secretary of Agriculture Clayton Yeutter.

"Creation of OT a little more than a decade ago brought together a unique combination of traffic managers, economists, engineers, rural policy analysts and specialists in international trade and agricultural marketing," Yeutter said. "The agency's mission is to help develop an efficient agricultural transportation system that will improve farm income, expand exports, and meet the needs of rural America and I am pleased to have Buzz head those efforts."

OT also provides technical and administrative direction, coordination and leadership in the development and execution of the agricultural and rural transportation policies and programs at USDA.

Fitzpatrick has served as OT administrator since 1981. He lives in Alexandria, Va., with his wife, Sally.

Larry Mark (202) 447-3977

#

PRIVATE EXPORTERS REPORT SALES ACTIVITY FOR PAKISTAN

WASHINGTON, Feb. 28—Private exporters today reported to the U.S. Department of Agriculture export sales of 23,000 metric tons of soybean oil for delivery to Pakistan during the 1989-90 marketing year.

The marketing year for soybean oil began October 1.

USDA issues both daily and weekly export sales reports to the public. Exporters are required to report to USDA export sales of 20,000 metric tons or more of soybean oil, made in one day, to one destination by 3 p.m. eastern time on the next business day following the sale. Export sales of less than 20,000 tons must be reported to USDA on a weekly basis.

Thomas B. McDonald (202) 447-3273

#

MEATS AND ALTERNATES—USDA HELPS FIND THE BEST BUYS

WASHINGTON, March 1—Turkey, ground beef, whole chicken, ground chuck, and pork shoulder were found to be the best meat buys in a recent study by the U.S. Department of Agriculture.

The economy of a cut depends on the amount of cooked lean meat or the number of servings it provides, as well as its price per pound, according to Dr. James T. Heimbach, acting administrator of USDA's Human Nutrition Information Service. "Relatively high-priced meat cuts with little or no waste may be more economical than low-priced cuts with a great deal of bone, gristle, or fat," he said.

Costs in this study, which included meat alternates as well as selected types and cuts of meat, poultry, and fish, were estimated using nationwide prices collected in December 1989 by the Bureau of Labor Statistics of the U.S. Department of Labor.

The study also compared the costs of 20 grams of protein—about one-third of the recommended allowance for a man—from selected meats and alternates. Some meat alternates—such as peanut butter and eggs—are as good or better buys than less expensive cuts of meat. However, some processed meat products, such as frankfurters and bologna, were found to cost more as sources of protein than some beef roasts and steaks.

Heimbach said that while a 3-ounce serving of cooked lean meat, poultry, or fish provides 20 grams of protein or more, the amount of some alternates and meat products required to provide 20 grams of protein is well over the amount people normally eat in a day. For example, it takes 5 tablespoons of peanut butter, four frankfurters, or 10 slices of bacon to provide 20 grams of protein.

Heimbach said consumers can use the following tables to obtain comparable costs for meats and alternates in their supermarkets by multiplying the part of the market unit figure by the local price per unit.

Estimated Cost of Meats and Alternates

Cost of 3 ounces of cooked lean from specified meat and poultry using nationwide prices collected in December 1989:

Food	Retail price per pound*	Part of pound for 3 ounces of cooked lean	Cost of 3 ounces of cooked lean
Turkey, ready-to-cook	0.95	0.41	0.39
Ground beef, regular	1.50	0.29	0.44
Chicken, whole, ready-to-cook	0.88	0.55	0.49
Ground chuck	1.88	0.28	0.53
Pork shoulder, smoked, bone in	1.17	0.46	0.54
Ham, canned	2.62	0.25	0.66
Chicken breasts, bone in	2.01	0.40	0.80
Round roast of beef, bone out	2.78	0.30	0.83
Chuck roast of beef, bone in	2.01	0.44	0.88
Round beefsteak, bone out	3.17	0.32	1.01
Pork chops, center cut, bone in	2.85	0.42	1.20
Sirloin beefsteak, bone in	3.46	0.38	1.31
Rib roast of beef, bone in	4.21	0.43	1.81
T-bone beefsteak, bone in	5.04	0.41	2.07

Cost of 20 grams of protein from specified meats and meat alternates at December 1989 prices:

Food	Market unit	Price per market unit*	Part of market unit to give 20 grams of protein**	Cost of 20 grams of protein
Turkey, ready-to-cook	lb	0.95	0.33	0.31
Eggs, large	doz	1.14	0.28	0.32
Peanut butter	18 oz	2.04	0.16	0.33
Tuna, canned	6.5 oz	0.84	0.41	0.34
Bread, white, enriched***	lb	0.69	0.50	0.34
Chicken, whole, ready-to-cook	lb	0.88	0.42	0.37
Pork shoulder, smoked, bone in	lb	1.17	0.32	0.37
Ground beef, regular	lb	1.50	0.27	0.40
Milk, whole, fluid****	1/2 gal	1.37	0.31	0.42
Ground chuck	lb	1.88	0.25	0.47
Chicken breasts, bone in	lb	2.01	0.27	0.54
Chuck roast of beef, bone in	lb	2.01	0.29	0.58
Round roast of beef, bone out	lb	2.78	0.23	0.64
Ham, canned	lb	2.62	0.26	0.68
Round beefsteak, bone out	lb	3.17	0.22	0.70
Frankfurters, all meat	lb	2.11	0.39	0.82
Sirloin beefsteak, bone in	lb	3.46	0.26	0.90
Bologna	lb	2.40	0.38	0.91
Pork chops, center cut, bone in	lb	2.85	0.32	0.91
Pork sausage, bulk	lb	2.12	0.47	1.00
Bacon, sliced	lb	1.96	0.52	1.02
Rib roast of beef, bone in	lb	4.21	0.32	1.35
T-bone beefsteak, bone in	lb	5.04	0.30	1.51

*U.S. average retail price of food item estimated using information provided by the Bureau of Labor Statistics, U.S. Department of Labor.

**About one-third of the daily amount recommended for a 20-year-old man. Assumes that all meat is eaten.

***Bread and other grain products, such as pasta and rice, frequently are used with a small amount of meat, poultry, fish, or cheese as main dishes in economy meals. In this way, the high-quality protein in meat and cheese enhances the lower quality of protein in cereal products.

****Although milk is not used to replace meat in meals, it is an economical source of good-quality protein. Nationwide prices for cheese were not available.

Johna Pierce (301) 436-8617

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**THIS WEEK’S HONEY-LOAN REPAYMENT LEVELS
UNCHANGED**

WASHINGTON, March 1—Producers may repay their 1989 honey price-support loans at the following levels, according to Keith D. Bjerke, executive vice president of the U.S. Department of Agriculture’s Commodity Credit Corporation:

Weekly Honey-loan Repayment Levels, color and class, cents per pound, 1989 crop Table

White	40.0
Extra-light Amber	37.0
Light Amber.....	36.0
Amber	35.0
Nontable	33.0

The levels are unchanged from those announced April 20, 1989.

Producers who redeem their honey pledged as loan collateral by repaying their 1989 honey-price support loans at these levels may not repledge the same honey as collateral for another loan.

Jane K. Phillips (202) 447-7601 8:00 am-4:30 pm EST
John C. Ryan (202) 447-8207 4:30 pm-5:30 pm EST

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USDA CAREER FAIR SEEKS MINORITIES, WOMEN AND THOSE WITH DISABILITIES

WASHINGTON, March 1—The U.S. Department of Agriculture in cooperation with Texas A&I University will hold a “Special Emphasis Career Day” March 8 on campus in Kingsville, Texas.

Nineteen USDA agencies will be represented to reaffirm the USDA’s goal to increase the number of minorities, women, and individuals with disabilities in its workforce.

“Presently, this segment of our community is underrepresented in many USDA job categories compared with their numbers in the civilian workforce,” said Adis M. Vila, assistant secretary of agriculture for administration. “This career day is one of several planned for areas of the country where local populations include high percentages of minorities and women.”

The conference will be attended by USDA officials, representatives from universities, colleges, high schools, community-based organizations, and advocacy groups. Representatives from various USDA agencies will provide career opportunity information and several will interview students for career entry-level positions.

Career Day information is available from Terry Thir, Office of Personnel, (202) 447-6905.

Vie Tidwell (202) 382-1130

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CCC INTEREST RATE FOR MARCH 8-1/8 PERCENT

WASHINGTON, March 1—Commodity loans disbursed in March by the U.S. Department of Agriculture’s Commodity Credit Corporation will carry a 8-1/8 percent interest rate, according to Keith Bjerke, executive vice president of the CCC.

The 8-1/8 percent rate is up from the 7-7/8 percent rate for February and reflects the interest rate charged CCC by the U.S. Treasury for March.

Robert M. Feist (202) 447-6789

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USDA EXTENDS COMMENT PERIOD ON PROPOSED REVISIONS IN U.S. WHEAT STANDARDS

WASHINGTON, March 1—The U.S. Department of Agriculture's Federal Grain Inspection Service has extended until March 30 the comment period on its proposal to review the U.S. standards for wheat under the U.S. Grain Standards Act. The extension was made to provide additional time for comments on changes in the standards.

Comments should be submitted no later than March 30 to Paul Marsden, Federal Grain Inspection Service, USDA, Rm. 0628-S, Box 96454, Washington, D.C. 20090-6454. Facsimile users may send comments to FGIS' automatic facsimiler machine at (202) 447-4628.

Notice of the comment extension was published in the Feb. 28 Federal Register.

FGIS is required under executive order to review periodically all regulations and standards under its jurisdiction, assessing them for effectiveness, potential improvements and clarity of language.

Allen Atwood (202) 475-3367

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